

D7/308 XR

PRODUCTS

FOOD SERVICE EQUIPMENT & SUPPLIES
SPECIALIST.

NRA SHOW PRODUCT REPORT

PAGE 113

Containers Are Built For Deli Traffic: A complete line of impact-resistant polypropylene food containers was introduced by the folks at Reynolds Metals Co. Containers come in 8-, 12-, 16-, 24-and 32-oz. sizes.

Reynolds Metals Co. 376

Compact Refrigerators Fit Limited Space: A number of compact refrigerator bases are available in a variety of sizes to suit most any needs. Units are fully insulated with foamed-in-place polyurethane and feature stainless steel doors. Units are equipped with a $\frac{1}{2}$ "-thick cutting board.

The Delfield Co. 320



Most Intriguing New Product Name: It sounded like a fairy tale to us, but the Uni-Witch from Prince Castle is really a simple, hand-operated device that slices, dices, wedges, shreds and cubes everything from tomatoes and lettuce to cheese.

Prince Castle 377

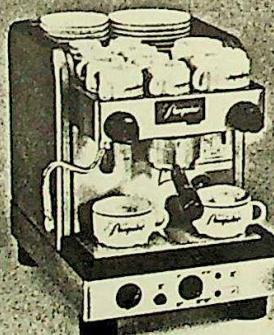
New Packaging For Impulse Sales: An ideal merchandising approach, Russell Harrington has taken their second generation of Sani-Safe® cutlery and packaged it in a distinctive heavy-gauge plastic see-through clam pak for selling convenience.

Russell Harrington Cutlery Inc. 378

Floor Mats Interlock: Black cushioned mats, standard or grease-resistant, interlock to form any length runner. Underside is constructed of square, honeycombed aircells. Edges are beveled. Each mat is $\frac{1}{2}$ "-thick.

C & K Mfg. & Sales Co. 379

CLASSY PROFITMAKERS



Pasquini
Espresso
Machines

Just about any foodservice operation can make terrific profits selling Espresso coffee, made with Pasquini Espresso machines. You too can make terrific profits selling Pasquini Espresso machines to users because: 1. Our broad line includes models for just about everyone. 2. We are a reliable supplier, with over 30 years in the business. 3. Our machines are known for their reliability. 4. We back them with a large network of qualified service agencies, each stocked with a full complement of replacement parts.

Your customers and you can both start collecting Espresso profits today with Pasquini Espresso machines. Call, write or FAX today for the whole story.

See us at L.A. Restaurant Show, Booth #410-416

(Identical make Espresso makers, formerly available from McKee Coffee Company, are now available from Pasquini, the direct source.)

Pasquini

1501 West Olympic Boulevard
Los Angeles, California 90015
(213) 739-8826 FAX: (213) 385-8774
Outside CA 1(800) 321-3298

For information circle 84

THE LUCKS COMPANY

Manufactured Equipment Division

21112 72nd Avenue South

Kent, Washington 98032

See Us at NAFEM/89-Booth #3763

1-800-824-0696 (outside Wash.)

(206) 872-2180 (in-state)

(206) 872-2013 (FAX)

AUGUST 25, 1989

Quality

Lucks Roasting Ovens
leave nothing to chance.

Quality is the key to your oven's performance and reliability. Because Lucks ovens are designed, built, and installed under our "TOTAL QUALITY CONTROL" program you can count on Lucks ovens for perfect product and dependable use year after year.

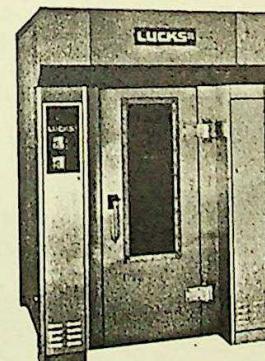
Designed for consistently superior roasting and baking results.



Heavy-duty construction for long life.



Trouble-free installation, low maintenance and easy service.



Roasting Rack Oven

LUCKS

THE LUCKS COMPANY

Manufactured Equipment Division

21112 72nd Avenue South

Kent, Washington 98032

See Us at NAFEM/89-Booth #3763

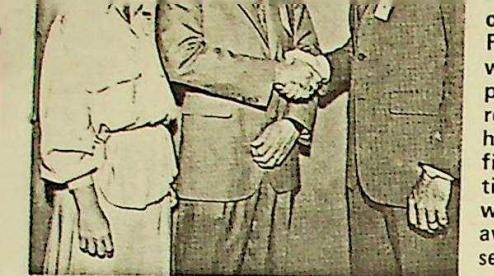
1-800-824-0696 (outside Wash.)

(206) 872-2180 (in-state)

(206) 872-2013 (FAX)

For information circle 81

AUGUST 1989/113



called "Beantown Bean Count". General Foods also conducted a program under which convention-goers could get a photo (like this one), as well as a press release and picture for dispatch to hometown newspapers, as part of the firm's support of NCSA's public relations activities. This service got under way, and "Beantown" prizes were awarded, at a festive reception on the second evening of the convention.

BOSTON, Mass.—This industry is growing up, said Brad Bachtelle, Bachtelle & Associates (Santa Ana, Calif.) "We wouldn't have had a public relations program on the agenda ten years ago."

Bachtelle presented an in-depth look at the growing importance of effective public relations for coffee service operators at a seminar on the first day of the National Coffee Service Association annual convention here. Themed

"Company Public Relations Spells Profits", the session was sponsored by General Foods Corp.

He introduced Robert Louis Stephenson, Coffee Break Service (Fresno, Calif.), chairman of NCSA's Public Relations Committee, who provided an update on the association's ongoing public relations activities. He reported that NCSA is now working with the public relations firm of Stratton & Peterson, the producers of the association's revised *Management Manual*, and has been fortunate in obtaining the sponsorship of General Foods. "They gave us a free hand, and associated us with a lot of fine people," he explained.

Bachtelle opened the formal portion of the seminar by observing that its objectives were to remove the "mystique" associated with the concept of public relations, by providing concrete working definitions; to present an overview of the opportunities; to detail the interaction between public relations and other company functions; and to introduce the tools already available to NCSA members for use in public relations programs, as well as to suggest some future directions.

COMMUNICATIONS COMPONENT

"What is public relations? It's a market communications vehicle," the OCS industry veteran said. "It's often discussed as a 'stand-alone' topic, but it is more properly seen as a component of ongoing business activities and a company's image development.

"Public relations is underutilized by most companies, and most industries," Bachtelle added.

Public relations has been defined as "the business of fostering public goodwill toward a person, a firm, or an institution"; publicity, as "information or action that brings the attention of the public to a person, place, or thing". In the specific context of an OCS-type business, the speaker suggested, a useful way to look at public relations is as a method for connecting with the media and the public without needing to pay for the exposure—which is what differentiates public relations from advertising.

Properly viewed, public relations and advertising are two of three techniques available for building recognition and image. The third is operational com-

ON World

FAIRFAX, Va.—"issue we all face today of the coffee market,"

Vogue Coffee Serv

Ill.), chairman-elect of

fee Service Associa

Writing in the NCSA's member r

Brewing, Johnson

coffee service indu

States and Canada

in the policies of t

that affect coffee p

both countries are

CDG Honors :
Blum For Lon
On Industry

WASHINGTON,
Development Group's
Force has honoree
Stephenson, Coffe
(Fresno, Calif.) and G
Break Coffee Service
for their dedicated se

industry.
Stephenson is im
man of the Task Forc
served for five years
in the Task Force for

Current Task Forc
Johnson, Executiv
(Pittsburgh, Penna.)
dustria veterans as "

in the success of OCS
grams," and noted th
them from the entire

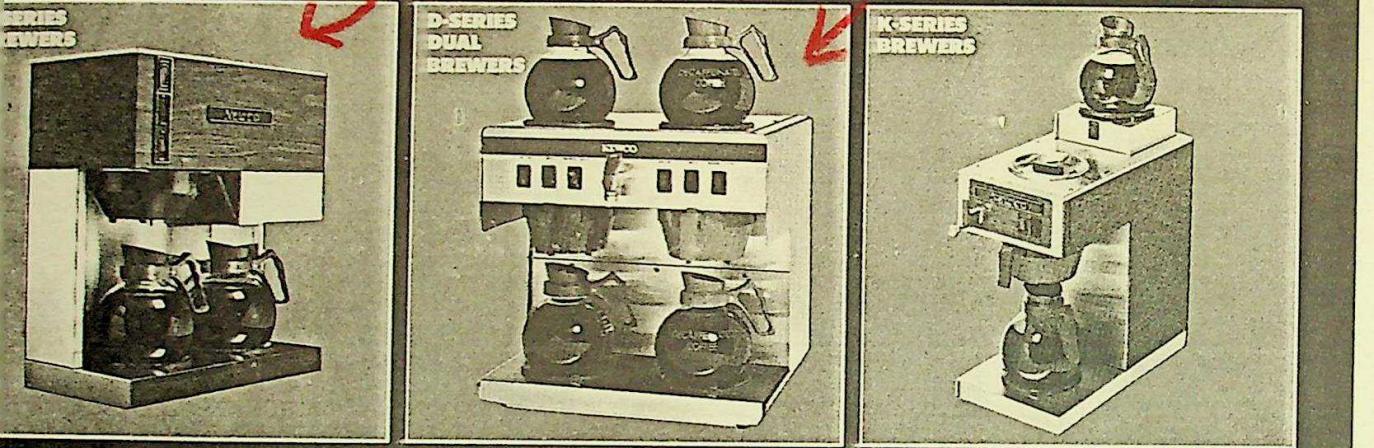
The OCS Task For
dustry leaders who w
and expertise for t
generic coffee educ
tional programs for

The Coffee Devel
non-profit organizat
Promotion Fund of t
fee Organization. Its
mote coffee consum

States by improving

Thomas, Nich

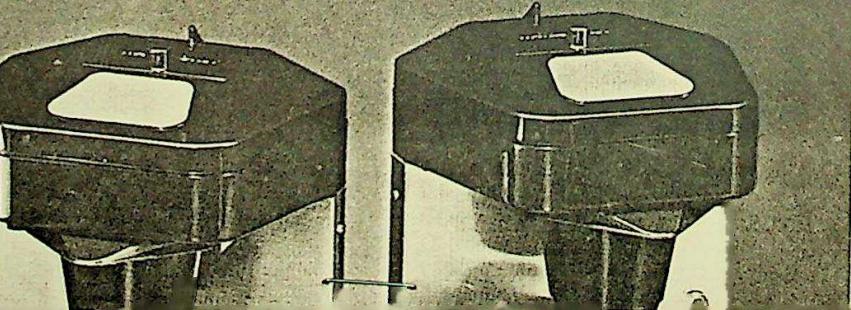
THE COMPANY THAT EXPANDED YOUR PRODUCT LINE...



JUST EXPANDED YOUR PROSPECT LIST.
INTRODUCING THE NEW MINI SERIES
FROM NEWCO.

D7-308

VENDING TIMES
AUGUST, 1988 [P.18]





CALGARY BOUND: Brian Murphy (right), General Foods Corp., congratulates Charles and Barbara Brinkmann, ARAmatic Coffee (Springfield, MA) on winning an all-expense-paid week in scenic Calgary, Alberta, Canada. The prize was awarded for correctly guessing the number of coffee beans in a glass container at the General Foods exhibit at the annual National Coffee Service Association convention; the contest was called "Beantown Bean Count". General Foods also conducted a program under which convention-goers could get a photo (like this one), as well as a press release and picture for dispatch to hometown newspapers, as part of the firm's support of NCSA's public relations activities. This service got underway, and "Beantown" prizes were awarded, at a festive reception on the second evening of the convention.

NCSA CONVENTION

Public Relations Workshop Details OCS Operator Strategy And Tactics For Building Perception And Sales

BOSTON, Mass.—"This industry is growing up," said Brad Bachtelle, Bachtelle & Associates (Santa Ana, Calif.). "We wouldn't have had a public relations program on the agenda ten years ago."

Bachtelle presented an in-depth look at the growing importance of effective public relations for coffee service operators at a seminar on the first day of the National Coffee Service Association annual convention here. Themed

"Company Public Relations Spells Profits", the session was sponsored by General Foods Corp.

He introduced Robert Louis Stephenson, Coffee Break Service (Fresno, Calif.), chairman of NCSA's Public Relations Committee, who provided an update on the association's ongoing public relations activities. He reported that NCSA is now working with the public relations firm of Stratton & Peterson, the producers of the association's revised *Management Manual*, and has been fortunate in obtaining the sponsorship of General Foods. "They gave us a free hand, and associated us with a lot of fine people," he explained.

Bachtelle opened the formal portion of the seminar by observing that its objectives were to remove the "mystique" associated with the concept of public relations, by providing concrete working definitions; to present an overview of the opportunities; to detail the interaction between public relations and other company functions; and to introduce the tools already available to NCSA members for use in public relations programs, as well as to suggest some future directions.

COMMUNICATIONS COMPONENT

"What is public relations? It's a market communications vehicle," the OCS industry veteran said. "It's often discussed as a 'stand-alone' topic, but it is more properly seen as a component of ongoing business activities and a company's image development."

"Public relations is underutilized by most companies, and most industries," Bachtelle added.

Public relations has been defined as "the business of fostering public goodwill toward a person, a firm, or an institution"; publicity, as "information or action that brings the attention of the public to a person, place, or thing". In the specific context of an OCS-type business, the speaker suggested, a useful way to look at public relations is as a method for connecting with the media and the public without needing to pay for the exposure — which is what differentiates public relations from advertising.

Properly viewed, public relations and advertising are two of three techniques available for building recognition and image. The third is operational communications, Bachtelle explained.

"How important is your market image? Remember that, from the client's viewpoint, you are your market image," the speaker emphasized. A firm's "corporate image" is the summation of market perceptions that have been developed, over time, on the basis of all its communications.

"A company's image is a sort of 'umbrella' perception; it generates consistency expectations, and impacts the sales relationship," Bachtelle pointed

(Continued on Page 22)

V
T

NCSA C
ON WO

FAIRFAX, V
issue we all fac
of the coffee ma
Vogue Coffee
III.), chairman c
fee Service Ass

Writing in
NCSA's memb
Brewing, John
coffee service
States and Can
in the policies
that affect of
both countries

CDG Hono
Blum For
On Indust

WASHINGTON
Development G
Force has he
Stephenson, (Fresno, Calif.) a
Break Coffee Co
for their dedicat
industry.

Stephenson
man of the Task
served for five
in the Task For

Current Task
Johnson, Exe
(Pittsburgh, Pa
industry vetera
in the success
grams" and no
them from the

The OCS Te
industry leaders
and expertise
generic coffee
national program

The Coffee
non-profit orga
Promotion Fun
fee Organizatio
mote coffee ce
States by impr

Thomas,
At john c

LOUISVILLE
Coffee Co. has
and Nick Nich
within the org

Thomas i
Louisville coffe
he will super
maintenance F
headquarters
was forme

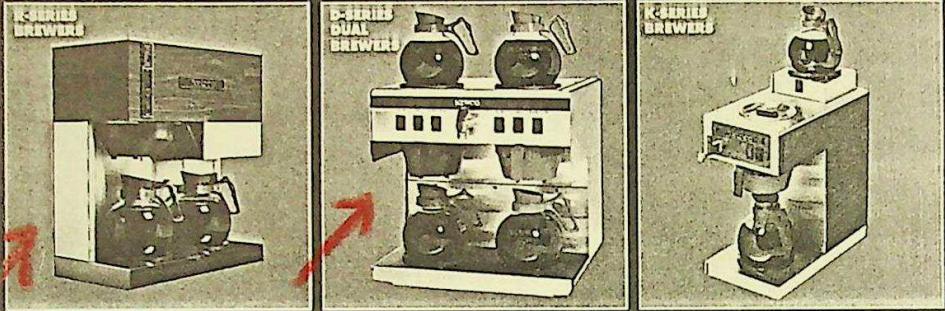
Thomas join
and served as
to accepting h

Nichols
gourmet retai
cluding the jo
Oxmoor Cent
(Louisville shop
Coffee Museu
headquarters
and the collec
at U. of L. U.

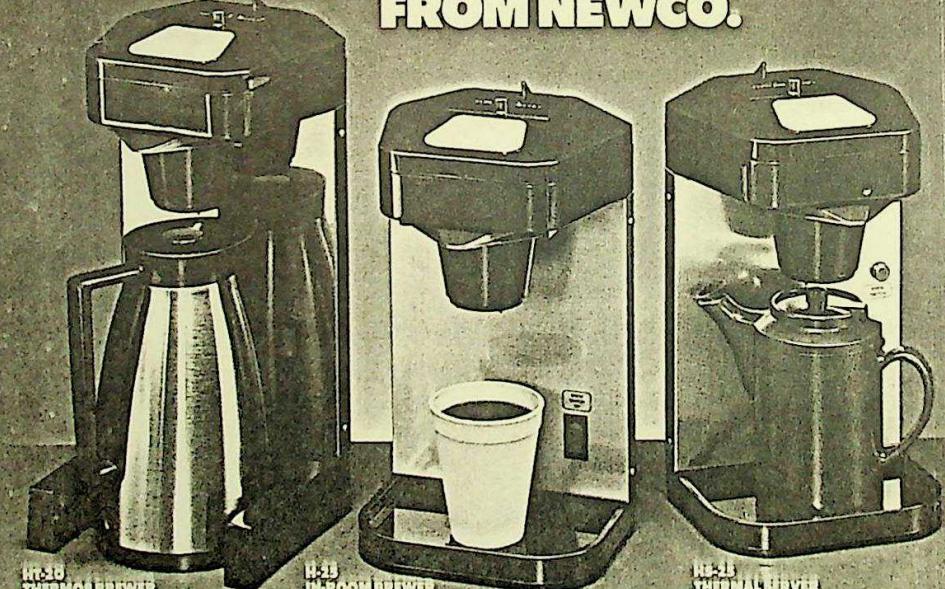
Nichols joi
1985, and ha
ment posts w

The job
services ove
fice accounts
The firm roa
tains its un
junction wi

THE COMPANY THAT EXPANDED YOUR PRODUCT LINE...



**JUST EXPANDED YOUR PROSPECT LIST.
INTRODUCING THE NEW MINI SERIES
FROM NEWCO.**



Line up those big hotel and restaurant accounts with these three little brewers from Newco. Our new "Mini Series" brewers offer maximum convenience and cost-effectiveness for your customers... plus maximum selection and service for you!

For more information about the "Mini Series" and other innovative brewing systems, contact your Newco representative, or call Newco toll-free at 1-800-325-7867.

VENDING TIMES

NEWCO

NEWCO ENTERPRISES, INC. • 1793 SOUTH RIVER ROAD • P.O. BOX 812 • ST. CHARLES, MISSOURI 63302

AUG. 1988

PAGE 18



BACHTELLE

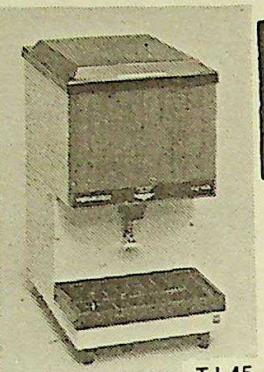


STEPHENSON

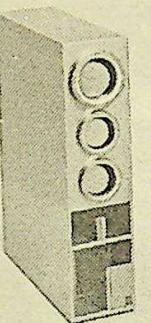
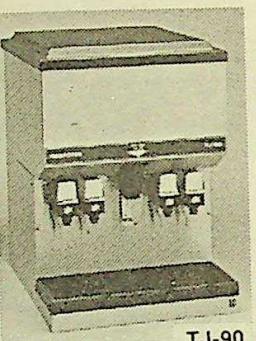
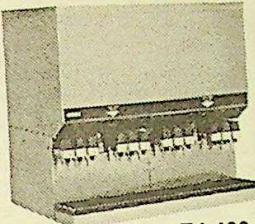
For more recipe ideas, send a stamped,
self-addressed envelope to: Pacific
Coast Canned Pear Service, Inc.,
P.O. Box 7111, San Francisco, CA 94120.



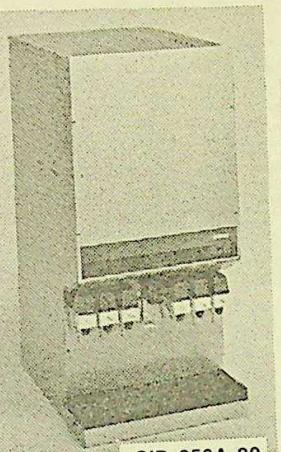
gurt i
ported
Mass.
Inc.
SPRING
1988
47-308



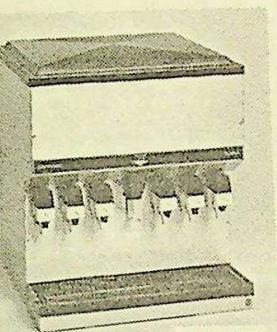
REMCOR®



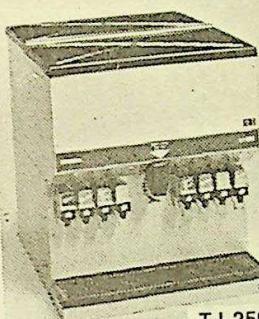
Cup
Dispenser



SID-650A-80



TJ-150



TJ-250

If Quality and Dependability are your priorities, REMCOR®
has the unit to meet your needs.

PAGE 112

IT'S NOT A DISPENSER — IT'S A REMCOR.

REMCOR PRODUCTS COMPANY • 9145 KING ST. • FRANKLIN PARK, IL 60131 • 312/671-7140

SPRING, 1988

For information circle 73

RESTAURANTS & INSTITUTIONS

Rec'd
3-10-1988

153 B
products ideal for
Turkey products have
roasted taste and
Available refrigerated
the wide variety of
products are all man
using advanced food
equipment. Bill M

154 Duckling fresh
Leaf Farms for a
Duckling is shipped
fresh to restaurants.
It provides an
alternative on
lower in fat, calo
terol than other
choices. Maple L

155 North America
than 4,000 type
Cheeses come in
sizes and styles to
service menus.
tastes good, but
lent source of
tein. North Am
Div., ComSource
service Companies

Help yourself to an extra portion of profits with food products.

497 Buttery tasting Club® crackers from Keebler

Club crackers can be eaten alone or with soups, salads and cheeses. Club crackers are made like the finest layered pastries to always taste crisp and tender. Company also offers a full line of cookies. *Keebler Foodservice.*

498 Crispy Battered appetizers from Harker's

Crispy breaded appetizers can be used to capitalize on the grazing trend. Available are Cheddar Crisps®, Mozzarella Crisps™, Broccoli with Cheese, Cauliflower with Cheese and more. *Harker's Inc.*

499 Famous clear liquid shortening from Capital City Famous clear liquid shortening is specially formulated; its highly processed formula provides for low absorption and stability. All-vegetable product is available in either 35-lb. or 3 10-qt. plastic containers. *Capital City Products.*

500 Equal® low-calorie sweetener from NutraSweet Equal low-calorie sweetener tastes like sugar without a bitter aftertaste, according to the manufacturer. It contains no saccharin or sodium. Each packet has the sweetening power of 2 tsp. of sugar. *NutraSweet Products.*

150 Products from La Choy offer endless opportunities Create an enticing China Burger by blending chopped water chestnuts into a fresh ground beef patty. Then top it off with pea pods and bean sprouts and serve with a side of egg rolls. (800) 633-0112. *La Choy/Beatrice.*

151 New A.1. Poultry Sauce from Nabisco Brands

A.1. Poultry Sauce is specially formulated to bring out the best in all poultry dishes. Use it in the back of the house to complement breaded, fried and broiled entrees. Product is bottled in 5- and 10-oz. sizes. *Nabisco Brands.*

152 Colombo adds two new frozen yogurt flavors

Old World Chocolate and Cherry Vanilla are low in calories and cholesterol. The chocolate yogurt is made with Dutch imported cocoa. (800) 343-8240; in Mass. (617) 685-3323. *Colombo Inc.*

153 Bil Mar's turkey breast products ideal for entrees

Turkey products have a natural roasted taste and appearance. Available refrigerated or frozen, the wide variety of turkey breast products are all made with care, using advanced food processing equipment. *Bil Mar Foods Inc.*

154 Duckling from Maple Leaf Farms for all menus

Duckling is shipped frozen or fresh to restaurants and institutions. It provides an appealing alternative on menus, and is lower in fat, calories and cholesterol than other main entree choices. *Maple Leaf Farms.*

155 North American has more than 4,000 types of cheese

Cheeses come in an assortment of sizes and styles to dress up food-service menus. Cheese not only tastes good, but also is an excellent source of calcium and protein. *North American Marketing Div., ComSource Independent Food-service Companies.*

At a taste of summertime, anytime.

Cool. Refreshing. Convenient.

For a fresh, juicy summer-time salad, just add canned pears to fresh fruit and vegetables. Like fresh fruit, canned pears stay firm and flavorful. It's a taste of summer in your choice of traditional syrup packs or low calorie natural juice packs.

For more recipe ideas, send a stamped, self-addressed envelope to: Pacific Coast Canned Pear Service, Inc., P.O. Box 7111, San Francisco, CA 94120.

For Information circle 72



If Quality and Dependability are your priorities, REMCOR® has the unit to meet your needs.

PAGE 112 IT'S NOT A DISPENSER — IT'S A REMCOR.

REMCOR PRODUCTS COMPANY • 9145 KING ST. • FRANKLIN PARK, IL 60131 • 312/671-7140

SPRING, 1988

RESTAURANTS & INSTITUTIONS

For information circle 73

Rec'd 3-10-1988

another copy in D7-311

PRODUCT KNOWLEDGE

PRODUCT FOCUS #72: CARBONATED BEVERAGE DISPENSERS

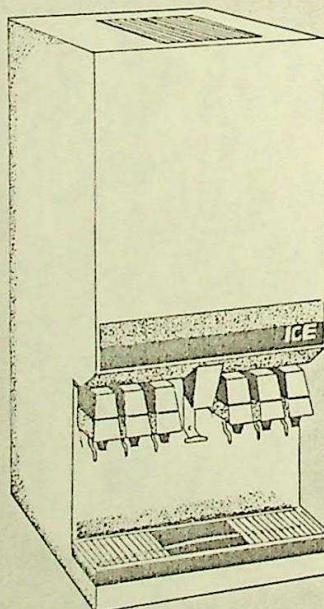
JAN. 1988
PAGE 85

FOODSERVICE EQUIPMENT 6 SUPPLIES SPECIALIST

If patrons get no kick from their soda pop, operators have only their equipment to blame.

Although it is perhaps the best-selling item on the menu, the cook doesn't affect its quality, taste or secret ingredients. He or she has no hand in its preparation.

The quality of soft drinks—their fizziness and flavor—and the speed at which they are delivered, depend on the equipment used to dispense them. Correctly spec'd and properly maintained carbonated dispensing equipment can keep beverages at the proper temperature and carbonation, and keep patrons from sending flat, syrupy concoctions back to the serving station. And that keeps profit margins a little healthier (and waiters a little happier).



Each additional valve, or faucet, adds about 3" to the tower's width.

Coca-Cola and Pepsi-Cola continue their decades-long competition, slugging it out in the drip trays for the dominant share of the soft drink market. Those beverages, and the rest of an ever-growing number of brands, are dispensed through a variety of equipment based on two central systems.

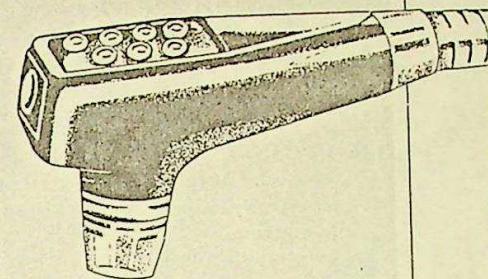
Post-mix dispensing systems combine water with beverage syrup at the dispensing head to make a soft drink. Tap water is filtered, carbonated and, like the syrup lines, chilled. Both ingredients are propelled through the lines by carbon dioxide gas from the tank, which also supplies the carbonator. The dispensing head then mixes the two in proper proportions. (High-pressure air propulsion used instead of CO₂ in about 15% of these systems.)

Premix systems dispensers work similarly, except the beverage is already mixed in the correct proportions. Carbon dioxide tanks are still necessary for propelling it to the dispensing valves, but mixing valves aren't necessary.

Both types of carbonated beverage dispensers are available in a variety of self-contained units, ranging from single-valve, single-beverage units to 12-beverage valve models with dual ice chutes. Deluxe, high-volume beverage/ice dispensers function as all-in-one centers. Some hold nearly 150 lbs. of ice, can store up to eight 5-gal. syrup tanks, a carbonator and CO₂ cylinder, and include dispensers for cups, lids and straws.

Combination ice and beverage dispensers have become the industry standard for their convenience as self-serve units. A few years ago, dispensing units were an average of 3' wide; today, the advent of convenience store beverage service has led to an increasing number and variety of countertop models. Six-valve units, including ice service and 90 lbs. of ice storage, yet measuring only 23" wide are now available. However, each additional valve, or faucet, adds about 3" to the tower's width.

Dispensing valves come in two styles for different service needs. Individual, electrically or manually operated push-back arms do well to accommodate self-



Cobra hoses speed up service in high-volume areas, such as cafeterias.

serve areas; hand-held group valves are fine for bars and other high-traffic areas. These offer push-button selection of up to seven products and operate either hydraulically or with electric solenoid switches.

Operators with almost no room to spare might be interested in pedestal faucets. These space-saving mixing valves take up less than 2" of counter space and fit into the counter with a 3"-long shank.

Mixing faucet guns, complete with cobra hose, can dispense up to eight drinks. These are particularly useful, not only in bars and taverns for their ability to serve up to six mixed drinks plus soda and water, but also in cafeterias, where facility workers can take care of long lines at a fast pace instead of depending on the speed of patrons serving themselves.

Refrigerated cooling units and cold plates are an integral part of the beverage/ice-dispensing unit in countertop models. These are usually display-type models with up to eight product valves; some dispense two flavors per valve. Refrigerated units usually have a 1/3 or 1/4 hp compressor, producing up to 700 drinks an hour.

Cold plates for cooling the product can be just as reliable as mechanical refrigeration devices, but are simpler and sometimes more reliable. Specifiers should keep in mind that they are especially well-suited to low- to mid-volume operations and areas where a

Another copy in D7-398

200 LB. COUNTERTOP ICE-BEVERAGE DISPENSERS

From **REMCOR®**

*For High Volume Food Service Operations—
Corporate Cafeterias, Universities, Hospitals—
Wherever Dependable, Sanitary Ice Dispensing is Required*



Model TJ200S-BC

200 lb. ice storage capacity.
All stainless steel construction.
Eight electric beverage valves.
Beverages cooled by integral sealed-in cold plate.

REMCOR®, THE ICE DISPENSING SPECIALIST, offers a 200 lb. countertop ice dispenser with the same quality and troublefree ice dispensing performance as our other models. The unit may be manually filled with 200 lbs. of ice from a remote cuber source, or automatically filled from a cuber mounted on top and will fully dispense this volume to an empty hopper. Unit options and features include the following:

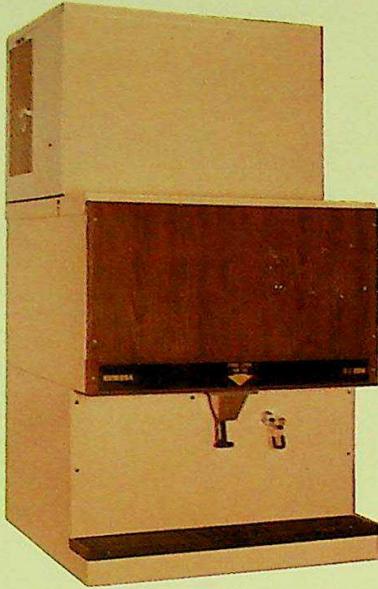
Options

- Available with factory installed sealed-in cold plate which is automatically cooled by ice placed in the storage hopper. This unique, patented cold plate system uses ice separate from that being dispensed into cups—your customer never receives watered-down ice or beverages.
- Available with up to eight electric beverage valves. McCann's valves standard. Other valves available on special order.
- Also available for automatic ice filling from your top mounted icemaker. Contact Remcor® for the complete list of approved manufacturers and models.

Features

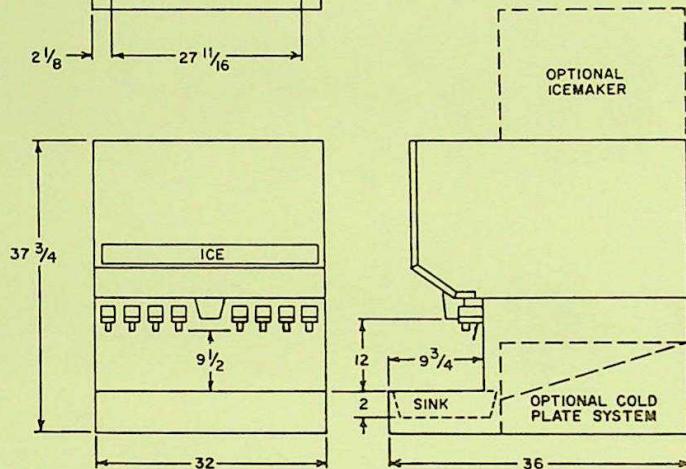
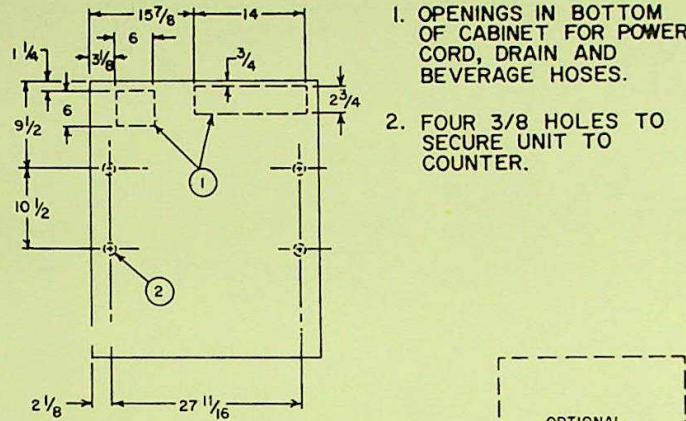
- Largest sink available to avoid the nuisance or danger of spilled ice or beverages.
- **TWO YEAR DISPENSER WARRANTY.**
- Automatic, sanitary, one-hand operation—your customers never handle the ice.
- 200 lb. ice storage capacity.
- Reliable, consistent ice dispensing with all types of cubes and cubelet ice. Cannot be used with flake or crushed ice.
- Automatic ice level signal—light indicates low ice level in hopper.
- Electronic Dispenser Control (EDC)—All solid-state-controls engineered to provide additional dependability and flexibility.
- Highest quality construction with choice of exteriors—beige enamel with walnut grained vinyl front, or all stainless steel.
- NSF approved, U.L. listed.

- **Convenient One Hand Self-Service Operation**
- **Clean Contemporary Styling**
- **Dependable, Proven Performance**



Model TJ200E-K

200 lb. ice storage capacity. Neutral beige color cabinet with baked enamel finish. Attractive simulated walnut woodgrained vinyl-clad front panel. Top mounted ice cuber with automatic start and shut off. Top access panel for manual filling.



ACCESSORIES AVAILABLE FOR ALL DISPENSERS

- Carbonator • Co₂ regulator
- Portion control—provides adjustable ice portions.
- Water valve—distinct from beverage drink heads.
- Keyswitch—controls power to the beverage system for night security and ease of cleaning.
- Optional 34 inch tall (includes 6" legs) floor stand to provide a free standing unit. Available in all stainless steel or beige enamel.



P/N 1927

Stainless Steel Floor Stand.

SPECIFICATIONS

Model Nos.
TJ200E*
TJ200S**

Ice Storage Capacity—	200 lbs.
Drain Connection—	7/8" I.D. Hose
Electrical-Volts/Phases/Cycles—	115/1/60
Amperage—	6.0
Shipping Weight(approximate)—	STD 220lbs. BC 320lbs.
Operating Weight(less icemaker)—	STD 420 lbs. BC 520 lbs.
Electrical Connection—	6', 3-wire cord with 3-prong Ground-Type Plug

*TJ 200E, Enamel
**TJ200S, Stainless Steel

- A, Equipped for automatic up-feed icemaker located under counter
- B, Beverage valves (no cold plate)—requires remote refrigerated soda factory—specify number of valves desired with order
- BC, Beverage valves and sealed-in cold plate system for beverage cooling
- K, Equipped for automatic top-mounted ice cuber Example: Model TJ200E-BCK, enamel unit with complete soda system (beverage valves and cold plate), equipped for top-mounted automatic ice cuber.



All models are U.L. listed and approved by the National Sanitation Foundation and models are available with the Canadian Standards Association Approval

Manufactured under one or more of the following patents:
 3 165 901 3 217 509 3 393 839 3 739 842
 3 211 338 3 274 792 3 517 860 4 300 359
 Canadian Patent 912 514 (1972)
 Other Patents Pending

REMCOR® REMCOR PRODUCTS COMPANY
 9145 King Street
 Franklin Park, IL 60131
 312-671-7140

DT-308

Recd 4-15-1985

ICE-BEVERAGE DISPENSERS WITH SEALED-IN COLD PLATE

From **REMCOR®**

Dispense cold beverages, along with ice,
using the minimum of counter space.



Model TJ90E-BC

90lb. ice storage capacity.
Neutral beige color cabinet
with baked enamel finish.
Attractive simulated walnut
woodgrain vinyl-clad front panel.

- Most dependable dispensing system available—in commercial use for more than 20 years—provides maximum reliability with all types of cracked and cubed ice. Cannot be used with flaked or crushed ice.
- Available with up to six beverage valves.
- Unit has built-in multiple circuit sealed-in cold plate—which is automatically cooled by ice placed in the storage hopper.
- Unique, patented cold plate system uses ice separate from that being dispensed into cups —avoids watered-down ice or beverages.
- Wide, deep sink to avoid beverage splash and ice spillage.
- Available with McCann's electric beverage dispensing valves. Other valves available on special order.
- Automatic and sanitary—your customers never touch the ice.
- Self-service—Eliminates the cost of employees serving ice and beverages.
- Perfect for convenience stores, self-service food lines, counter tops, waitress stations, back bars—wherever sanitary, trouble-free ice and beverage service is needed.
- Finest steel construction throughout. Available in baked enamel finish with vinyl-clad front, as shown, or all stainless steel construction.
- Ice stays frozen longer—thermo-formed hopper with urethane foam-in-place insulation reduces melting.
- All 24 volt wiring factory-installed. Insulated beverage tubing factory-installed to cold plate—merely connect it to your syrup tank.
- **TWO YEAR DISPENSER WARRANTY.**



Model TJ90E-BC

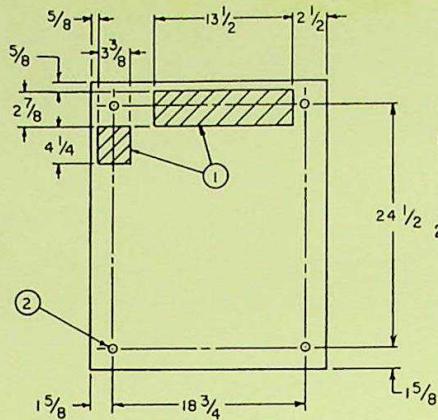
90lb. ice storage capacity. Neutral beige color cabinet with baked enamel finish. Attractive simulated walnut woodgrained vinyl-clad front panel.



Model TJ90S-BC
90lb. ice storage capacity. All stainless steel construction.

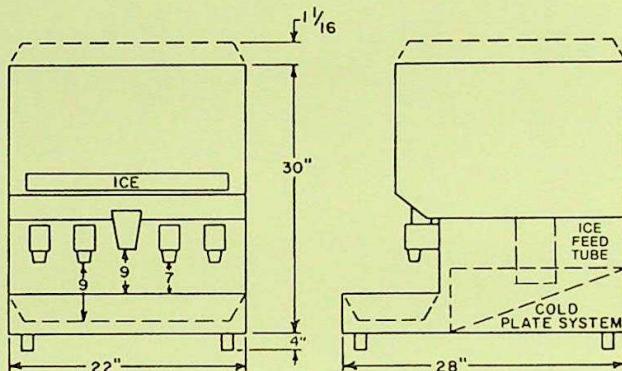


Optional Stand
30" H x 22" W x 27 3/4" D



1. OPENINGS IN CABINET BOTTOM FOR DRAIN AND BEVERAGE HOSES.

2. FOUR 5/16-18 THREADED HOLES FOR LEGS OR TO SECURE UNIT TO COUNTER.



SPECIFICATIONS

Model Nos.
TJ90E-BC*
TJ90S-BC**

Ice Storage Capacity— 90lbs.

Drain Connection— $\frac{5}{8}$ " I.D. Hose

Electrical-Volts/Phases/Cycles— 115/1/60

Amperage— 3.0

Shipping Weight(approximate)— 180lbs.

Electrical Connection— 6', 3-wire cord with 3-prong Ground-Type Plug

*TJ-90E-BC—Enamel

**TJ90S-BC—Stainless Steel

Specify number of valves desired with order.

ACCESSORIES AVAILABLE FOR ALL REMCOR DISPENSERS

- Carbonator • Post-Mix Installation Kit
- Portion Control—provides adjustable ice portions
- Electric Water Valve Faucet with touch control—distinct from beverage drink heads
- Keyswitch—controls power to the beverage system for night security and ease of cleaning
- Ice Level Signal—light indicates low ice level in hopper
- Dispenser stand—Available in beige enamel or stainless steel



All Models are U.L. listed and approved by the National Sanitation Foundation and models are available with the Canadian Standards Association Approval

Manufactured under one or more of the following patents:

3,165,901 3,217,509 3,393,839 3,739,842

3,211,338 3,274,792 3,517,860 4,300,359

Canadian Patent 912,514 (1972)

Other Patents Pending

REMCOR®

REMCOR PRODUCTS COMPANY 9145 KING ST. FRANKLIN PARK, IL 60131 • 312/671-7140

Keebler, Hobart Team Up For Equipment Refund Offer

ELMHURST, Ill. — Keebler and Hobart have combined forces to allow Keebler's qualified foodservice customers to purchase all types of new Hobart commercial equipment.

Customers who buy 10 or more cases of qualifying Ready-Crust foodservice products from now until December 31, 1984, will earn \$2 per case toward the purchase of a new piece of Hobart equipment.

According to Keebler, all foodservice customers have to do is send the firm a pre-printed form (available from Keebler) along with invoices showing proof of purchase for Ready-Crust products and new Hobart equipment. Keebler will then send a check for \$2 times the number of cases of Ready-Crust products purchases during the

Nyla Farm Products Intros Artic Blast Juice Bars

WESTPORT, Conn. — Artic Blast Frozen Juice Bars, marketed by Nyla Farm Products, Inc., is the first Tetra pack juice bar to receive the Child Nutrition Label from the U.S. Department of Agriculture's Food and Nutrition Service.

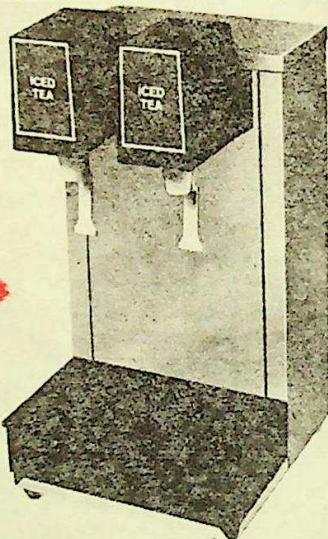
The frozen juice bars are available in five flavors: orange, lemon, grape, cherry, and punch. Each three ounce bar contains two ounces of fruit juice. The products are packaged in tear-open, spoon-free Tetra packs.

For more information, contact Nyla Farm Products, Inc., P.O. Box 152, Westport, Conn. 06881.

promotion period. All refund requests must be received by March 1, 1985, and cannot exceed the purchase price of the equipment.

Keebler Ready-Crust products that qualify for the refund are: 3" and 9" Graham and Chocolate Ready-Crusts and 15# Graham and Chocolate Ready-Crust Mixes.

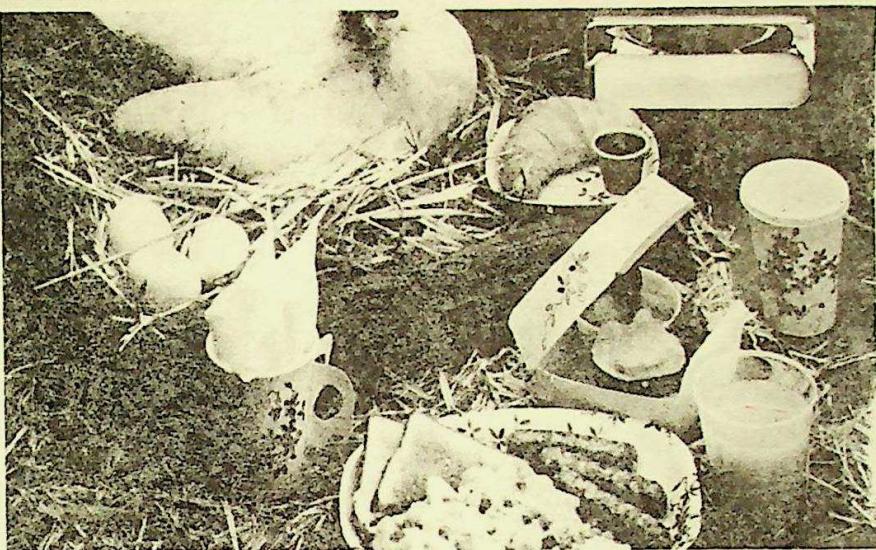
For more information, contact Keebler-Hobart, Keebler Foodservice Marketing Department, One Hollow Tree Lane, Elmhurst, Ill. 60126.



TWO FOR ONE: New from Cornelius is the SF-1 post-mix valve which allows sweetened and unsweetened ice tea to be drawn from a single Cornelius countertop dispenser. The valve features a fast flow and automatic shut-off which permits a valve change without interruption of service.

Servomation Names Ryan Region Asst. V.P.-Sales

CLARKSTON, Ga. — Servomation Corp. has appointed Robert J. Ryan



BREAKFAST IS IN: Dixie/Marathon is marketing a full line of foodservice disposables in an Ivy design for use with breakfast items. Breakfast merchandising posters and the One Step Ahead merchandising program are available from Dixie/Marathon.

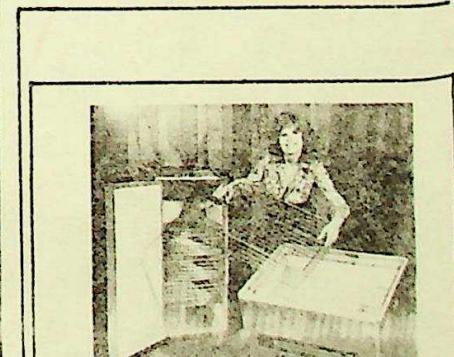
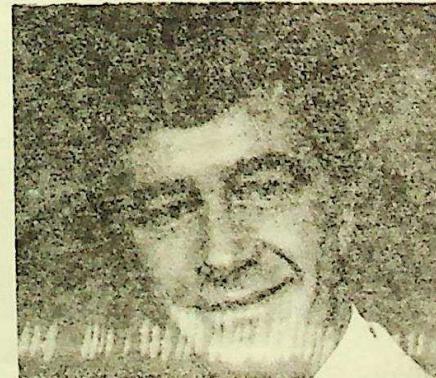
Hormel's Knowlton Named 1984 Outstanding CEO

AUSTIN, Minn. — Richard L. Knowlton, chairman of the board, president and chief executive officer of Geo. A. Hormel & Co. has been named outstanding chief executive officer in the meat and poultry industry by the *Wall Street Transcript*.

This is the second consecutive year that Knowlton has been honored and in

which Hormel was judged the best managed firm in the industry.

Knowlton and Geo. A. Hormel & Co. were selected on the basis of interviews conducted with industry executives, leading financial analysts, money managers, trade journalists, members of the academic community and other professional sources.



D7/308

JULY 1984

VENDING
TIMES

PAGE 31

For Only \$99

.....Can You Afford To Mis.
The Hottest Beverage System
For OCS/CSV Location.
Since The Invention
Of The Cup



...ready when
you are.

REDEE CUP
SEE US AT N.C.S.A.
BOOTH NO. 510-512

for only \$99...

will have your hottest money-maker
in OCS locations. REDEE CUP P35
has 3 selections of 19 drinks, from
coffee to spiced cider to chili soup...all
with a homemade taste.

the Redee Cup
system...

24 hours a day. With a touch of
a button you will have a delicious drink
without preparation or waiting time.
The system offers a total customer
image—machines, cups and ingredients.
REDEE CUP Multi-brewers come in

The Secret Is...

Simple, reliable machines without the need
for mixers, pouches, filters or clean up.

High quality ingredients are pre-packed
with an exact portion in each cup...un-
complicated and competitively priced—
that's why we sold 31,000 machines last
year in Europe.

Have A Cup On Us!

Send for free samples, and enjoy the taste
of quality.

REDEE CUP...Ready when you
are.

models to serve locations from 10 to
employees.

5 purchased in quantities



INTERNATIONAL
VENDING SYSTEMS, INC.
2963 YORKTON BLVD.
ST. PAUL, MN 55117
(612) 482-1592

Please rush me free samples.

NAME _____

COMPANY _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE _____

7-308

Beverages are the most profitable product sold in today's foodservice operations. Since better quality results in higher beverage volume and greater profits, it pays to specify Kwik-Kold™ by Multiplex.

PAGE 86

APRIL, 1984

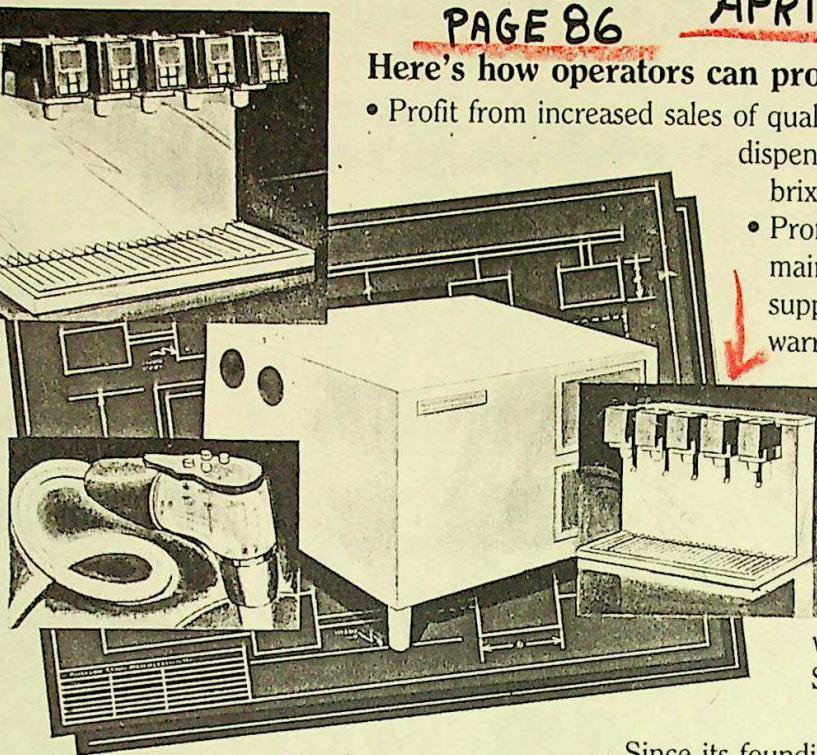
Here's how operators can profit:

- Profit from increased sales of quality beverages continuously dispensed under 40° with proper brix and adequate carbonation
- Profit from savings in reduced maintenance and repair supported by a **two-year** parts warranty and over 600 factory-trained service companies worldwide
- Profit from reduced operational costs
- Profit from ongoing training designed to familiarize operators with the Kwik-Kold System and its benefits

SPECIALIST

EQUIPMENT

FOODSERVICE



Here's how you can benefit and profit:

- From the Multiplex worldwide reputation of excellence, quality, service and dependability
- From the confidence of selling systems backed by a **two-year** parts warranty and over 600 factory-trained service agencies worldwide
- From Kwik-Kold pricing, which provides you with the best value for your customers
- From literature and sales aids which will enable your sales staff to "expertly" specify the Kwik-Kold Systems
- From an extensive advertising campaign that familiarizes operators with Kwik-Kold by Multiplex and encourages them to contact you

Since its founding in 1906, Multiplex has enjoyed a reputation of high quality, reliability and excellence in both equipment and service. Multiplex currently supplies the largest burger, pizza and Mexican food chains with customized beverage-dispensing systems. In addition, almost every new airport in the United States, including the largest airport in the world, utilizes Multiplex Beverage and Beer Dispensing Systems.

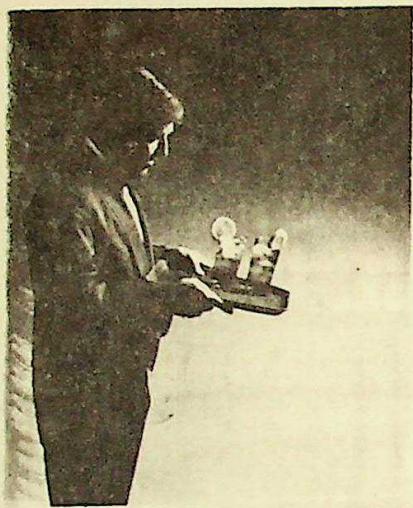
The greatest endorsement for Multiplex is its growing list of satisfied customers who are interested in quality and service both before and after the sale.

Don't pass up this profit opportunity!
Contact Jim Wuest, Vice President
Corporate Development, about becoming
a CHARTER DEALER for Kwik-Kold by
Multiplex. Call toll-free: 1-800-325-9538.

KWIK-KOLD™
BY MULTIPLEX

Handled ice bucket and accessories complete room service in style. The qt. ice bucket can be customized with a hotel logo for inexpensive advertising. Color selection includes white, copper, walnut, bone, beige, black, silver and brown. The ice bucket can be ordered with: a compatible plastic cover for added appeal and sanitation; strong, easily cleaned plastic snap-in liner for insulation; or an economical vinyl liner. Other accessories available include a matching serving tray, which also can be imprinted, and 8-oz. crystal clear glass tumblers. *Lancaster Colony Commercial Products.*

Circle 380



Non-skid trays give quiet dishload control. Tray surface keeps glasses and dishes from slipping even when wet. Trays are dishwasher safe. A special non-porous slide-resistant material is bonded to entire surface of fiberglass tray from rim to rim. 13 sizes are available. *Cambro.*

Circle 383

Aeroliner cushions glassware with an attractive mesh layer that allows air to circulate for fast, fog-free drying. Long-lasting aeroliner retains its shape and color while providing a non-slip surface for safe storage of glassware. The pattern allows straight-edge cutting with no unsightly ragged edge. *Mermaid Commercial Products.*

Circle 382

Restaurant tray stand has a load bearing of 150 lb. The hardwood stand has an oiled walnut finish and black vinyl straps. The unit stands 32 in. high with a top span of 22½ x 15¾ in. The wooden frame is well-sanded and is free from splitting, warping or cracking. *R.R. Scheibe Co.*

Circle 376

■ **Cafe umbrellas** are offered in a choice of durable, natural-cotton canvas or a solution-dyed acrylic (available in 8 colors) that is guaranteed for 5 years against aging. Each umbrella cover is reinforced at stress points. Umbrellas can be personalized with a patterned custom lining. Available in 9-, 11½-, or 13-ft. square or octagon shape, umbrellas can be used over decks, patios, buffets and bars, hot tubs and spas. *Santa Barbara Design.*

Circle 385

JAN. 18, 1984

■ **Cash-Guardian 100** is designed to prevent employee theft of cash, while providing a deterrent to robbery. Machine interconnects with any point-of-sale terminal or electronic register. The system deters robbers because it will not yield cash except in the course of a transaction and then it only gives exact change. The machine will handle checks, credit card receipts and coupons in addition to cash. *Commercial Guardian.*

Circle 386

PAGE 84-0

Add Authentic Old World Elegance and Charm To Your Bar Area.

Mayolika beer and wine fountains add an atmosphere of Old World hospitality and individuality to any bar area. These hand-painted ceramic fountains are crafted in Germany and are exact replicas of the styles fashionable in Europe in the late 1800's. Over 20 magnificent styles available with one-to-five dispensers. They can be customized with your choice of emblem or painting.

Why be satisfied with ordinary

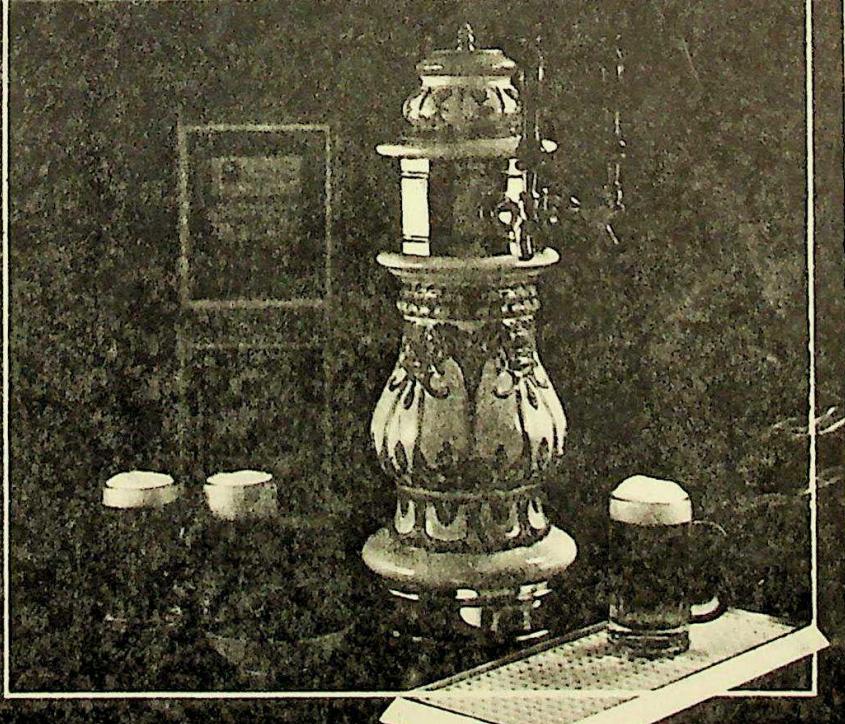
beer and wine taps when these superb creations can be installed so economically?

Write for our full-color product brochure and price list.

Exclusive U.S. importers and distributors for Mayolika.

Steenken Inc.

P.O. Box 3545
St. Augustine, FL 32085
Ph. (904) 829-8225



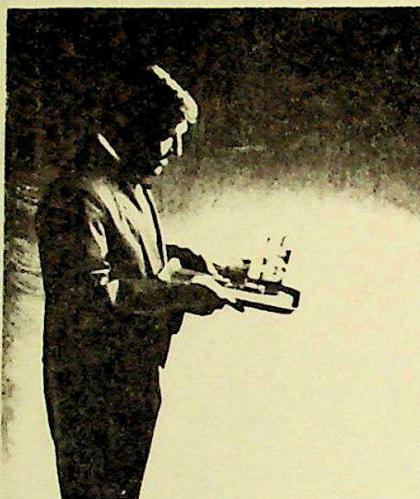
For information circle 133

D7/308

RESTAURANTS & INSTITUTIONS

■ Handled ice bucket and accessories complete room service in style. The 3-qt. ice bucket can be customized with the hotel logo for inexpensive advertising. Color selection includes white, copper, walnut, bone, beige, black, pewter and brown. The ice bucket can be ordered with a compatible plastic cover for added appeal and sanitation, a strong, easily cleaned plastic snap-in liner for insulation, or an economical foam liner. Other accessories available include a matching serving tray, which also can be imprinted, and 8-oz. crystal clear glass tumblers. *Lancaster Colony Commercial Products*

Circle 380



■ Non-skid trays give quiet dishload control. Tray surface keeps glasses and dishes from slipping even when wet. Trays are dishwasher safe. A special non-porous, slide-resistant material is bonded to entire surface of fiberglass trays from rim to rim. 13 sizes are available. *Gembro*

Circle 383

■ Aeroliner cushions glassware with an adhesive mesh layer that allows air to circulate for fast, fog-free drying. Long-lasting aeroliner retains its shape and color while providing a non-slip surface for safe storage of glassware. The pattern allows straight edge cutting with no unsightly ragged edge. *Seermad Commercial Products*

Circle 382

■ Restaurant tray stand has a load bearing of 150 lb. The hardwood stand has an oiled walnut finish and black leather straps. The unit stands 32 in. high with a top span of 22 $\frac{1}{2}$ x 15 $\frac{3}{4}$ in. The wooden frame is well sanded and is protected from splitting, warping or cracking. *R.R. Scheibe Co.*

Circle 376

■ Cafe umbrellas are offered in a choice of durable, natural cotton canvas or a solution dyed acrylic (available in 8 colors) that is guaranteed for 5 years against aging. Each umbrella cover is reinforced at stress points. Umbrellas can be personalized with a patterned custom lining. Available in 9', 11 $\frac{1}{2}$ ', or 13' ft. square or octagon shape, umbrellas can be used over decks, patios, buffets and bars, hot tubs and spas. *Santa Barbara Design*

Circle 385

JAN. 18, 1984

■ Cash-Guardian 100 is designed to prevent employee theft of cash while providing a deterrent to robbery. Machine interconnects with any point of sale terminal or electronic register. The system deters robbers because it will not yield cash except in the course of a transaction and then it only gives exact change. The machine will handle checks, credit card receipts and coupons in addition to cash. *Commercial Guardian*

Circle 386

PAGE 84-0

Add Authentic Old World Elegance and Charm To Your Bar Area.

Mayolika beer and wine fountains lend an atmosphere of Old World hospitality and individuality to any bar area. These hand-painted ceramic fountains are crafted in Germany and are exact replicas of the styles fashionable in Europe in the late 1800's. Over 20 magnificent styles available with from one to five dispensers. They can be customized with your choice of emblem or painting.

Why be satisfied with ordinary

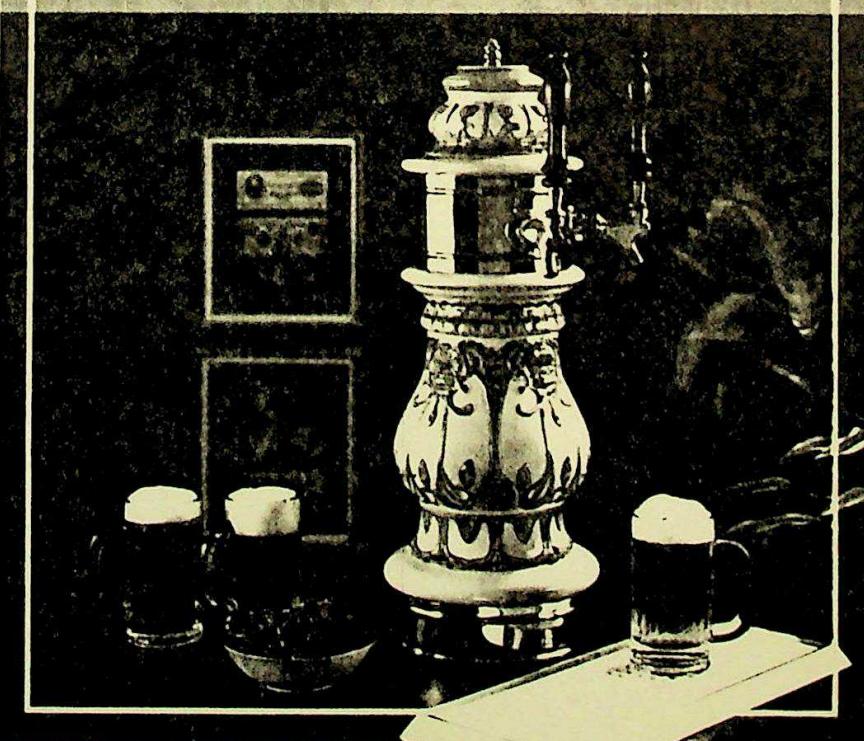
beer and wine taps when these superb creations can be installed so economically?

Write for our full-color product brochure and price lists.

Exclusive U.S. importers and distributors for Mayolika.

Steenksen Inc.

P.O. Box 3545
St. Augustine, FL 32085
Ph. (904) 829-8225



For information circle 133

D 7/308

VENDING TIMES, December, 1983...43

MACSA CONFERENCE

Regional Association Prexies Emphasize Benefits Of Participating To Build Strong Coffee Industry

ATLANTIC CITY, N.J. — The presidents of three of the five sponsoring regional associations that participated in the fall conference at Caesar's Boardwalk Regency here opened the formal proceedings at the conference by outlining the histories of their groups and emphasizing the value to operators of participating in trade association activities.

Armand Dauplaise, Snack Hostess (Fairfax, Va.), president of the Mid-Atlantic Coffee Service Association, welcomed the conference-goers, and reported that the Atlantic City event had drawn 260 pre-registrations (compared with a total registration for last year's hit conference of 306). "Our objective is to provide you with ideas to help you improve profitability," he said.

Dauplaise, who is immediate past chairman of the Coffee Development Group (Washington, D.C.), introduced fellow association president Bob Ness, Ness-Quick Coffee Service (Medfield, Mass.), who heads up the New England Coffee Service Association. Ness recalled that NECSA was formed in 1973 with eight members, and its original concept was to act as a buying cooperative enabling members to secure the favorable pricing that can be obtained by purchasing in large quantities. This has remained a prime function of the association. "We now have 40 members," he reported. "And last year, we bought 9000 cases of creamer, which is one of our most popular items."

NECSA publicized the recent CDG seminar on quality coffee held in Bos-

ton, and was able to attract 77 industry members to the event. "We signed up three new members there," he added.

The association has continued to grow by offering solid benefits to its members, and should continue as operators realize the advantages of a unified, educated industry.

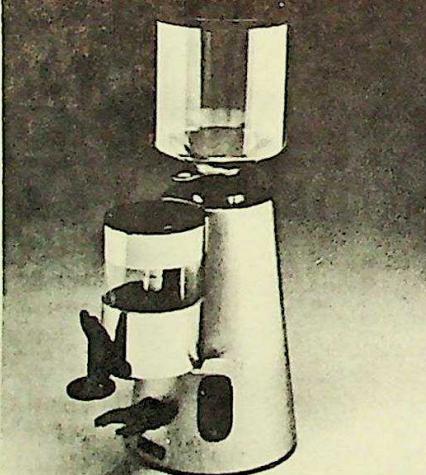
Next to speak was Irv Greif, Take Ten Coffee Service (Philadelphia, Penna.) Greif was a prime mover in the recent formation of the Keystone Coffee Association.

Greif explained that concerned operators in Pennsylvania, southern New Jersey, and northern Delaware felt that their region has common problems and a real need for an active trade group. "Our theme is 'Greater Profits through Education', and we've enrolled 27 members to date."

Conference moderator Armand Dauplaise conveyed the regrets of Eastern Coffee Service Association president Robert Friedman, Coffee Distributing Corp. (Floral Park, N.Y.) and Nathan Anapole, president of the New Jersey Coffee Service Association, who were unable to reach Atlantic City in time for the opening festivities. Dauplaise reported that the Eastern Coffee Service Association will host the next regional meeting on March 30, 1984, at the Friar Tuck Inn (Catskill, N.Y.). Butch Winkler of Holiday House Coffee (Lynbrook, N.Y.) is serving as convention chairman, and the traditionally popular event (an elaboration of the historically famous "ECSA Winter Olympics") is expected to be another smash success.

La Cimbali Line:

Now available from J.H. McKie Manufacturer are these imported espresso machines, the high-volume "M20" (top), economical "Mondiale" (above), and complementary "Mondiale" Grinder/Doser (below).



McKie Markets Array Of Espresso Equipment

LOS ANGELES, Calif. — J.H. McKie Manufacturer, Inc., a leading producer of high-volume coffee brewing equipment, also offers an extensive array of espresso coffee preparation supplies for operators in the specialty coffee market.

McKie is the U.S. sales agent for La Cimbali, one of the largest manufacturers of espresso equipment in the world. McKie's nationwide network of sales and service offices provides complete support for the line.

Information on the La Cimbali espresso line may be had from J.H. McKie at 649 Wall Street, Los Angeles, Calif. 90014.

MJB Packs 100% Colombian Coffee for OCS Operators



ARMAND DAUPLAISE



BOB NESS



IRV GREIF

DOUBLE ROW GLASS FRONT



TOP ROW FEATURES
9 CANDY SELECTIONS
BOTTOM ROW FEATURES
5 SNACK SELECTIONS

Page 43

• TOP MONEY MAKER • FAST TURN-AROUND • DISPENSES ALL BEST

PATRIOT



NEW AND IMPROVED SYSTEM

Several areas have been improved to increase the performance and simplify the servicing of this dispenser.

- New mechanical flow control on water side of valves
- Improved ice bank probes
- Improved liquid level probes
- Improved electronic control board
- Improved refrigeration system

- **COMPACT**—Economical counter-top dispenser for moderate traffic locations.
- **BUILT-IN PATENTED CARBONATION SYSTEM**—Supplies continuous volume of cold carbonated water.
- **GRAVITY-FED SYRUP**—Syrup tanks provide 4 flavors. Standard is four 1.1 gal tanks. No figals required. (Optional set of tanks is available).
- **EXCLUSIVE ELECTRIC GRAVITY VALVE**—Exclusive electric gravity valve maintains low temperature control. Mechanical flow control on water side. Fixed disc orifices are used to control syrup flow.
- **DOLE • SELMIX ELECTRONIC ICE BANK AND CARBONATION CONTROL**—Plug-in construction of uniform components simplifies maintenance.
- **MECHANICALLY REFRIGERATED**—Forms ice bank to chill water and syrup.
- **SIMPLE INSTALLATION**—Connect water, CO₂, drain and electric cord.
- **APPROVED**—The Patriot Dispenser is UL and NSF approved.
- **EXTENDED DRIP TRAY**—Standard with dispenser.
- **LEGS**—4" legs standard with dispenser.

FRONT PAGE

REV. 3/83

SPECIFICATIONS**DOLE® • SELMIX® PATRIOT****ELECTRICAL RATINGS**

9.5 amps; 115VAC, 60Hz

REFRIGERATION

1/6 h.p. Tecumseh compressor. Hermetically-sealed system. Selmix Electronic Ice Bank and Liquid Level control.

SYRUP TANK CAPACITY

1—1/10 gallon for each flavor (See optional tanks)

WEIGHT

Shipping—155 lbs.

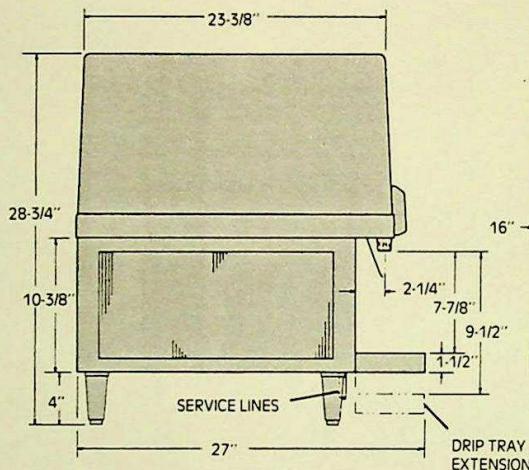
Operating on counter—185 lbs.

COOLING CAPACITY

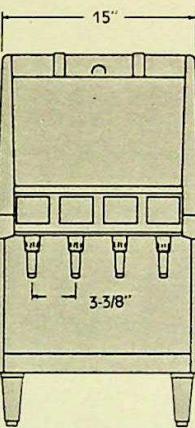
With incoming water at 75°F and ambient of 75°F, the Dole • Selmix Patriot will dispense 120 six-ounce drinks below 40°F at a rate of 3 drinks per minute. Full recovery of ice bank requires about 5 hours.

OPTIONAL ACCESSORIESCabinet Stand Model 800-3, (Part No. 65565-4)
Installation Kit (Part No. 63908)Syrup Tank Kit Large Tank 2.8 gals.
Small Tanks 0.6 gal (Part No. 66755)

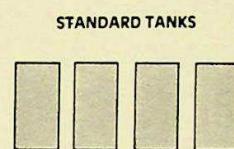
SIDE VIEW



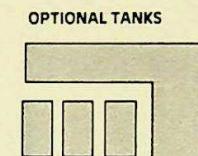
FRONT VIEW



SYRUP TANKS



STANDARD TANKS

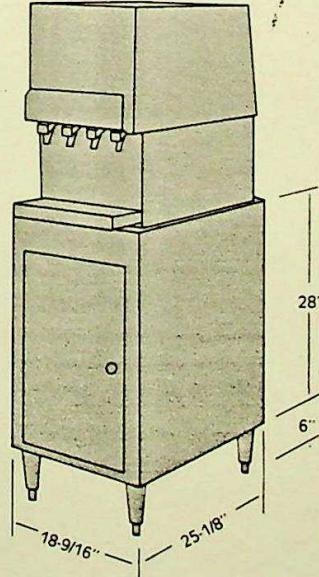


OPTIONAL TANKS

NOTE

- Soda water shutoff to valves accessible from front
- Side panels easily removed for on-site refrigeration service
- One piece structural foam top provides rugged construction and assures proper insulation

BACK PAGE



Each unit is thoroughly inspected before leaving the factory, and the carrier has accepted and signed for it. Any damage or irregularities should be noted at the time of delivery and immediately reported to the delivery carrier.

**Alco Dispensing Systems**

A Division of ALCO Foodservice Equipment Company

455 E. Kehoe Boulevard
Carol Stream, IL 60188 312-462-8100
800-323-2908

Printed in

DOLE • SELMIX

NEWFAM SERIES

LIBERTY

Ice Cooled Gravity Dispenser



D7/308

- **EXCLUSIVE ELECTRIC GRAVITY VALVE**—Gravity electric valve and cold plate system—made exclusively for Coca-Cola USA. Valve has adjustable mechanical flow control on the water side and fixed disc orifices are used to control syrup.
- **FOUR PRODUCTS**—Liberty dispenser can serve Coca-Cola plus two carbonated beverages and one non-carbonated beverage or all four beverages can be carbonated.
- **GRAVITY-FED SYRUP**—Choice of two syrup tank configurations.
 - Standard 1-2.8 gallon tank for Coca-Cola, or 3-0.6 gallon tanks for Allied products
 - Optional 4-1.1 gallon tanks for Coca-Cola and Allied products
- **COMPACT**—Occupies only a small area of counter space
 - Carbonator may be remote from service area
- **CONVENIENT**—Electric valves open at the touch of cups or glasses.
 - Convenience of one-way syrup packages.
- **ECONOMICAL**—Less expensive to install and maintain than pressurized units.
 - Uses less CO₂ than pressurized units which require CO₂ to propel the syrup.
- **SERVICEABLE**—Easy to fill with syrup and ice.
 - Easy to install and to maintain.
- **APPROVED**—NSF approved.
- **DISTINCTIVE APPEARANCE**—Trademark will complement any decor.

11/1982

FRONT
PAGE

DT-308

11-1982

SPECIFICATIONS

DOLE • SELMIX • LIBERTY

ELECTRICAL RATINGS

Remote mounted transformer: Step down 115, VAC/24 VAC operates valves at 24VAC

SHIPPING INFORMATION

Shipping Weight: 140 lbs. approximately
Weight on counter with ice in: 180 lbs.

FITTINGS

1/4 male flare water inlets

TYPE

Gravity/ice cooled

WARRANTY

One year on all parts

COOLING CAPACITY

When supplied with 75°F water and 75°F syrup, with room temperature at 75°F and ice on the cold plate, the Dole • Selmix Liberty will dis-

pense an unlimited number of drinks at a temperature of 40°F or below drawn at the rate of 6 six oz., 4 twelve oz., or 2 twenty-eight oz. drinks per minute.

NOTE: Drink temperatures may exceed 40°F if incoming water, syrup or room temperature exceeds 75°F or if ice is not on the cold plate.

OPTIONS

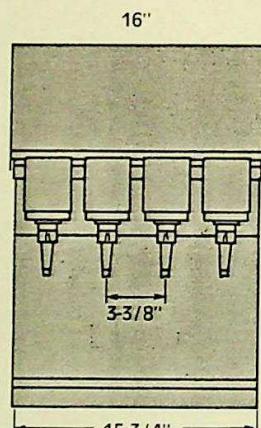
- Syrup Tank Configuration—4-1.1 gallon tanks.
- Leg Kit
- Installation Kit—Dole or Selmix installation kits include carbonator, high pressure regulator, 20 feet of braided tubing, and fitting necessary to connect the system.
Dole part number 66676
Selmix part number 66673

RECEIVED

NOV 20 1984

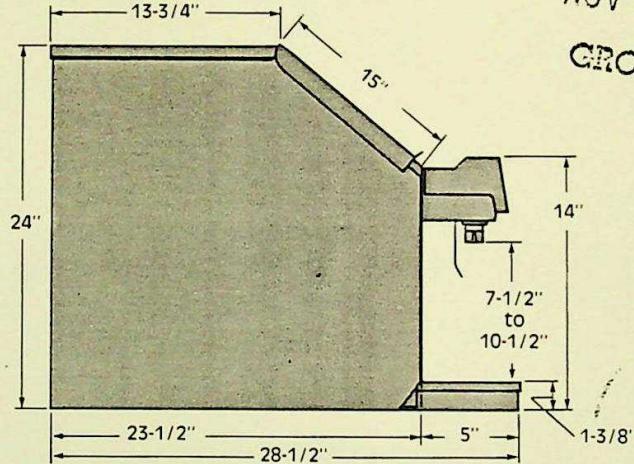
GROUP 290

FRONT VIEW



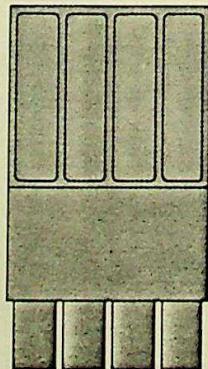
4-1.1 Gallon Tanks

SIDE VIEW

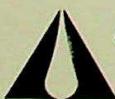
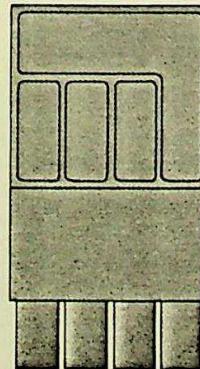


1-2.8 Gallon Tank
3-0.6 Gallon Tanks

OPTION



STANDARD



Alco Dispensing Systems
another division of **ALCO** Foodservice Equipment Co.

455 E. Kehoe Boulevard
Carol Stream, Illinois 60187 312 • 462-8100
800-323-2908

BACK PAGE

Printed in U.S.A.

D7-308

JUNE 1, 1982

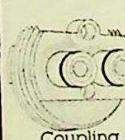
IT'LL TURN ON
ALMOST ANY
DISPENSER



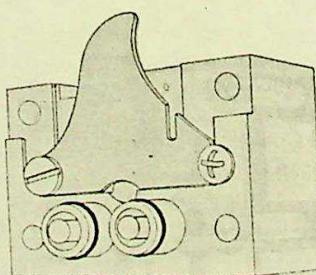
Retrofit! Smooth flow!
Quick connect! Built-in
flow controls! Electric,
manual and portion
control!

The Superflow One (SF-1) Valve is the first of a new era of smooth flow dispensing valves.

Self-contained, the SF-1 has built-in, adjustable syrup



Coupling will turn off at most any post-nut mix soft drink dispenser on the market today. It's quick connect hook-up retrofits with coupling nut or block mounting.



Automatic, positive
shut off means fast, easy
installation without interruption of dispensing. And
the SF-1 has optional built-in portion control capabili-
ties.

Mounting Block

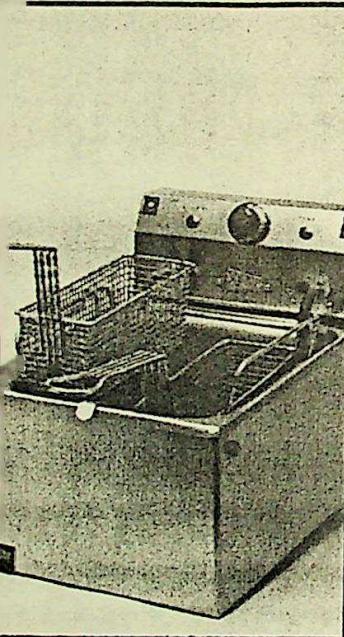
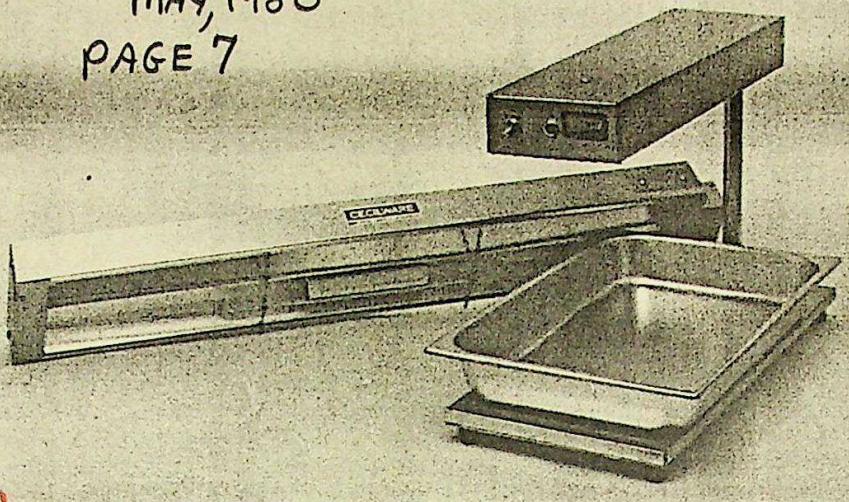
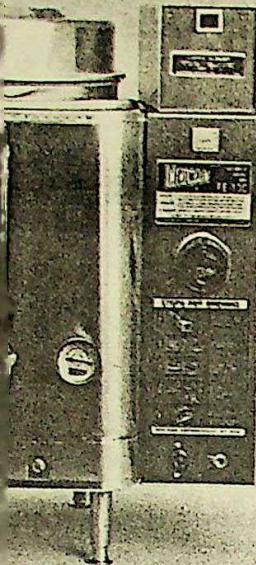
Cornelius®
THE CORNELIUS COMPANY
One Cornelius Place
Highway 10 West
Anoka, MN 55303
462-4120

For information circle 86

RESTAURANTS & INSTITUTIONS/62-O

D7-308

MAY, 1980
PAGE 7



D7/308

of gas/electric cooking
just to do the job right...
you trust to brew your

HOT

...with automatic coffee brewers, pour-overs and coffee warmers good enough to come under the Cecilware banner. And HOT... with the coffee decanter long respected as the industry's leader.

(CECILWARE CORP. ADV.)

COMPANY WITH A HOT LINE OF PRODUCTS.

RPORATION General Offices & Factory 43-05 20th Avenue, Long Island City N.Y. 11105 Telephone (212) 932-1414

For Information circle 3

P7 5/80

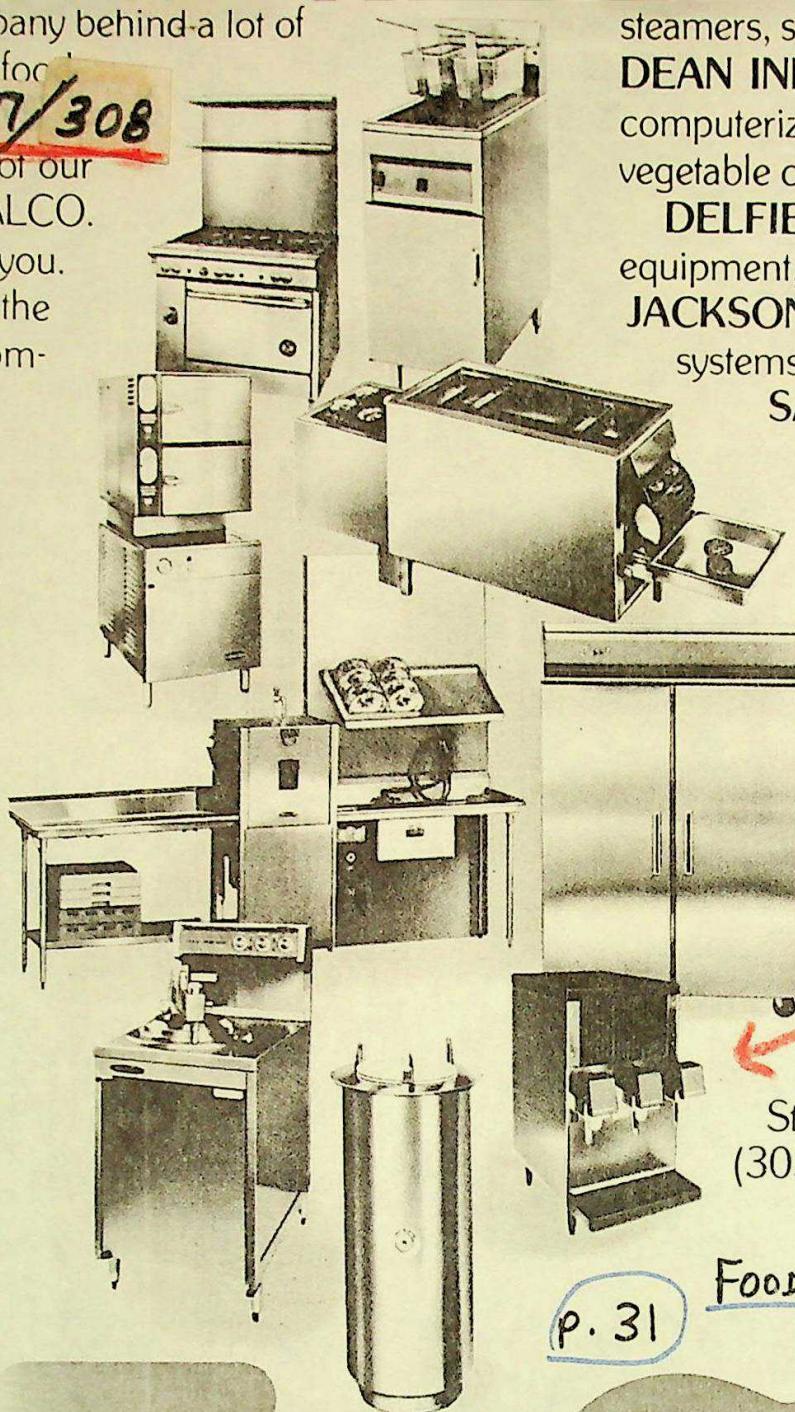
foodservice equip Specializ

Better copy in D7/309

company behind a lot of
food
D7/308
of our
ALCO.

you.
if the
om-

st



steamers, steam cooking equipment
DEAN INDUSTRIES - Frying systems,
computerized timing devices, Dito-Dean
vegetable cutters

DELFIELD COMPANY - Fast food
equipment, refrigeration

JACKSON PRODUCTS - Dishwashing
systems

SAVORY EQUIPMENT -

Conveyor toasters, broilers,
counter-top equipment

**SHELLEY MANUFACTUR-
ING CO.** - Shelleymatic
dispensers and Shelleyglas
serving systems

U.S. RANGE CO. -

Ranges, broilers,
Convection ovens

For additional
information on any of our
divisions, write Alco
Foodservice Equipment
Company, 8181 N.W. 36th
Street, Miami, Fla. 33166. Or call
(305) 592-3660

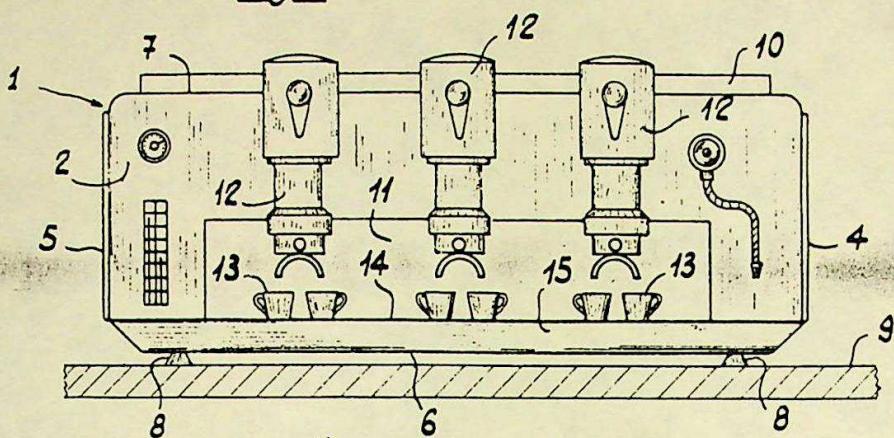
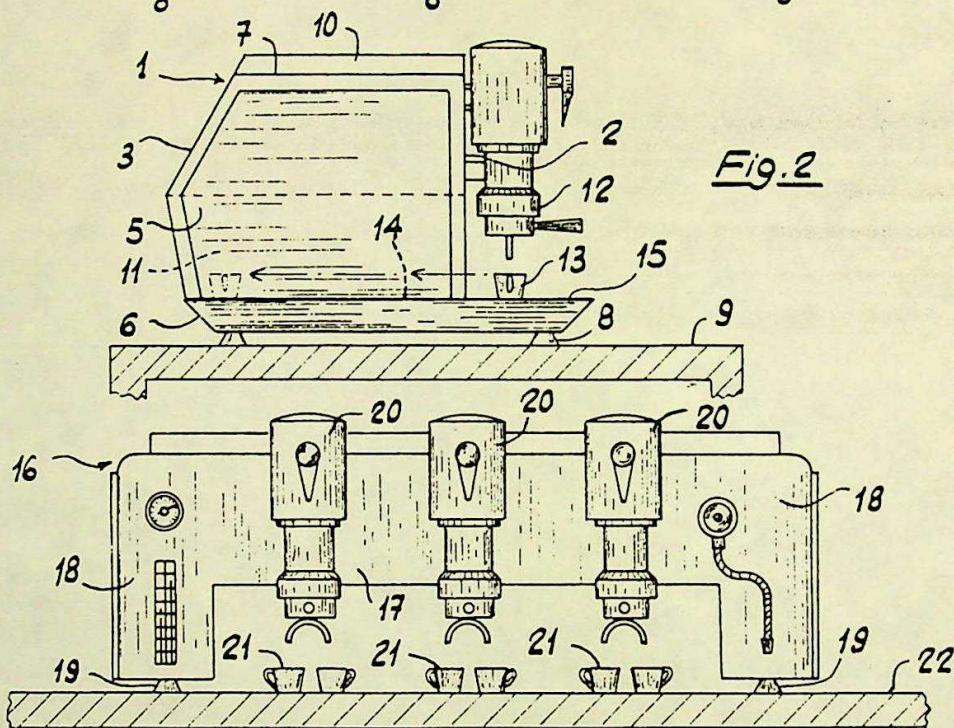
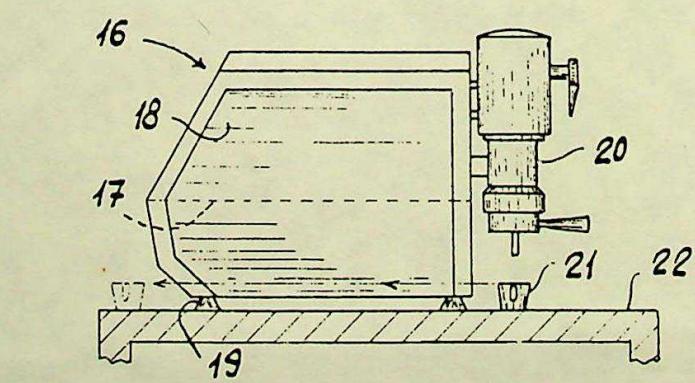
OCT. 1979

FOODSERVICE EQUIPMENT
SPECIALIST

P. 31

ALCO
FOODSERVICE
EQUIPMENT
COMPANY
ADVERTISEMENT

EQUIPMENT COMPANY 8181 N.W. 36th Street, Miami, Fla. 33166
(305) 592-3660

SWITZERLANDFig. 1Fig. 2Fig. 3Fig. 4

FROM 222 / 129.1 X

SEE BACK FOR SPEC.



CONFÉDÉRATION SUISSE

BUREAU FÉDÉRAL DE LA PROPRIÉTÉ INTELLECTUELLE

Classification :

34 I, 7/01

Int. Cl. :

A 47 j

Numéro de la demande : 11187/63

Date de dépôt : 9 septembre 1963, 19 h.

Brevet délivré le

31 octobre 1965

Exposé d'invention publié le 14 mai 1966

R

BREVET PRINCIPAL

Rino Rinaldi, Prilly-Chasseur (Vaud)

Machine à café

Rino Rinaldi, Prilly-Chasseur (Vaud), est mentionné comme étant l'inventeur

Les machines à café usuelles comprennent un corps massif dans lequel sont placés une chaudière et l'appareillage électrique et mécanique nécessaires au fonctionnement de la machine. L'une des faces du corps de la machine porte généralement les appareils servant à faire le café et à le distribuer dans des tasses. Lorsque la machine est installée sur le comptoir d'un café ou d'un restaurant, la personne qui prépare le café opère d'un côté du comptoir, cependant que la serveuse se trouve de l'autre côté du dit comptoir. De ce fait, lorsque le café est versé dans les tasses, celles-ci doivent être transportées d'un côté ou de l'autre de la machine et posées sur le comptoir afin que la serveuse puisse les prendre pour les porter aux consommateurs. Ce mode de faire est peu pratique car cette manutention des tasses pleines entraîne une perte de temps ainsi que le risque de renverser le café et de briser les tasses.

Dans le but de remédier à ces inconvenients, la présente invention a pour objet une machine à café, caractérisée par le fait qu'elle présente au moins un passage libre s'étendant de l'une à l'autre de ses faces.

Le dessin annexé représente, à titre d'exemple, deux formes d'exécution de l'objet de l'invention.

La fig. 1 est une vue de face de la première forme d'exécution ;

la fig. 2 en est une vue de profil ;

la fig. 3 est une vue de face de la deuxième forme d'exécution ;

la fig. 4 en est une vue de profil.

La machine à café représentée aux fig. 1 et 2 comprend un corps 1 dans lequel est disposé l'appareillage, non représenté, nécessaire au fonctionnement de la machine. Le corps 1 présente quatre

faces latérales 2, 3, 4, 5, une base 6 et une paroi supérieure 7.

A la base 6, sont fixés quatre pieds 8 et la paroi supérieure 7 porte un entourage 10 formant, avec la paroi 7, une sorte de casier dans lequel peuvent être placées des tasses de réserve.

A travers le corps 1 est ménagé un passage 11 s'étendant de la face antérieure 2 à la face postérieure 3 dudit corps 1, ledit passage 11 présentant un fond 14 prolongé par un plateau 15 s'étendant devant la face antérieure 2 du corps 1. Cette dernière porte des appareils 12 servant à préparer le café et à le distribuer dans des tasses 13 posées sur le plateau 15.

La machine étant installée sur le comptoir 9 d'un café ou d'un restaurant, la personne qui prépare le café se tient derrière le comptoir 9, alors que la serveuse chargée de porter le café aux consommateurs se trouve devant le comptoir 9. Par conséquent, lorsque les tasses 13 sont pleines, il suffit de les pousser à travers le passage 11 pour les amener à proximité de la face postérieure 3 du corps 1 de la machine (fig. 2). A ce moment, la serveuse peut aisément prendre les tasses 13. Il n'est donc plus nécessaire de transporter les tasses 13 d'un côté ou de l'autre de la machine à café et de les poser sur le comptoir afin de les mettre à la portée de la serveuse. Cette simplification du service procure un gain de temps appréciable et diminue le risque de renverser du café et de briser les tasses.

Il est prévu de pratiquer dans le fond 14 du passage 11 et dans le plateau 15 quelques orifices destinés à faire communiquer la surface du fond 14 et du plateau 15 avec un tuyau de vidange agencé, par exemple, sous la machine.

Il est prévu de réaliser une machine à café de grandes dimensions présentant plusieurs passages s'étendant chacun de l'une à l'autre de ses faces.

La machine selon la deuxième forme d'exécution représentée aux fig. 3 et 4, comprend un corps 16 présentant la forme générale d'un tunnel. Ce tunnel comprend une voûte 17 reliée à deux parois latérales 18 prenant appui sur quatre pieds 19. Dans la voûte 17 et les parois latérales 18 est installé l'appareillage, non représenté, servant au fonctionnement de la machine. L'une des extrémités de la voûte 17 porte des appareils 20 destinés à préparer et à distribuer le café dans des tasses 21 posées sur le comptoir 22 sur lequel est placée la machine. Lorsque les tasses 21 sont pleines, il suffit de les pousser sous la voûte 17 pour les amener (fig. 4) de l'autre côté du comptoir 22.

Afin d'augmenter la stabilité de la machine, il est prévu d'ancrer les parois latérales 18 du corps 16 sur le comptoir 22.

20

REVENDICATION

Machine à café, caractérisée par le fait qu'elle présente au moins un passage libre s'étendant de l'une à l'autre de ses faces.

25

Sous-revendications

1. Machine selon la revendication, caractérisée par le fait que la surface constituant le fond du passage est percée d'au moins un orifice destiné à faire communiquer ladite surface avec un conduit de vidange.

30

2. Machine selon la revendication, caractérisée par le fait qu'elle présente la forme générale d'un U renversé.

Rino Rinaldi

Mandataire : A. Bugnion, Genève